

CODFISH ADVANCE.

Board of Trade Raises the Price This Morning.

Both Salt and Fresh Fish Treated to Upward Jump.

Another good advance is noted for salt and fresh cod. At a meeting of the fisheries committees of the Board of Trade this morning, the price of large trawl bank was raised from \$3.25 to \$3.50 per hundred weight and medium from \$2.75 to \$3. Large dory handline cod were raised from \$3.50 to \$3.75 and medium from \$3 to \$3.25.

The splitting price of all large fresh cod was raised from \$2.05 to \$2.25 and medium cod from \$1.60 to \$1.75. Fresh hake was put up from \$1 to \$1.05.

Sept. 16,

The experiments that Prof. Irving Angell Field of Harvard University has been making on the dogfish with a view of overcoming their destructiveness to other denizens of the deep is exceedingly interesting. Mr. Field, after careful research, finds that the dogfish to a great degree is responsible for the scarcity of lobsters, having a keen appetite for them. He proposes to turn the tables on the fish and serves the depredator for food.

The lines on which Mr. Field has been working is to make a test of the dog fish relative to its food qualities, and he is very much satisfied with the results. He has had the fish prepared in many ways and has eaten it himself and served it to his friends, all of whom pronounced it very palatable. He also made tests to show the value of the fish when preserved in salt and it kept finely for five weeks.

Whether Mr. Field's labors will result in making the dogfish a marketable product remains to be seen. Perhaps one of the greatest obstacles to overcome is the repugnance to the fish because of its name and appearance. After being able to give these thoughts no consideration, fried and boiled dogfish may become a common dish.

Aside from its value as food, Mr. Field has made other experiments, which he claims shows that dogfish is of value. From the fins he made the finest glue and the skin makes excellent sandpaper, as the fine spines or prickly points which cover the skin, in lieu of scales, give an almost indestructible surface that is very good for polishing. In certain parts of Europe, where the skins are put through a perfecting process, they are used for polishing lenses, ivory and many of the more valuable hard woods, and it is called shagreen.

Mr. Field is continuing his experiments, and it is hoped that his work will prove successful. If a good dollar can be made out of the bothersome dogfish, it is certainly a matter of much concern to Gloucester fishermen.

Caught Big Swordfish.

Sloop Gardner Heath secured two big swordfish off here Saturday and landed them at Boston. One weighed nearly 800 pounds and the other 600 pounds.

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Harvard, Quero Bank, 20,000 lbs. salt fish, 4000 hake.

Sch. Cecil H. Low, Georges, 10,000 lbs. cod.

Sch. Priscilla Smith, Bay of Fundy, 227 bbls. salt mackerel.

Vessels Sailed.

Today's Market.

Board of trade prices: Large handline Georges cod, \$4.25 per cwt. medium do., \$3.50; large trawl Georges, \$4.00; medium do., \$3.25; handline cod from deck, caught east of Cape Sable, \$4.00; medium do., \$3.25; large trawl bank cod, \$3.50; medium do., \$3.00; large dory handline cod, \$3.75; medium do., \$3.25.

Board of Trade splitting prices on fresh fish — All cod caught on Le Have Bank and to the westward, large \$2.25; medium, \$1.74; all cod caught to the eastward of Le Have Bank large, \$2.25; medium, \$1.75; snapper cod fish, 40 cts.; cusk, \$1.50; haddock, 90 cts.; hake, \$1.05.; pollock, 50 cts.

Outside sales Georges cod, \$4.50 per hundred weight for large and \$3.50 for medium.

Outside sales Rips cod, \$4.15 per hundred weight for large and \$3.55 for medium.

Outside sale fresh fish, large cod, \$2.25; market cod, \$1.75; cusk, \$1.60; hake, \$1.10.

Bank halibut, 8 cts. per lb. for white and 5 1-2 cts. for gray.

Salt mackerel, \$14.50 per bbl.

Boston.

Sch. Ida S. Brooks, 11,000 haddock, 22,000 cod, 2000 pollock.

Sch. Benj. F. Phillips, 40,000 haddock, 5500 cod, 6000 hake.

Sch. Eatherine and Ellen, 40,000 haddock, 4000 cod, 4000 hake.

Sch. Sadie M. Nunan, 8000 haddock, 24,000 cod, 5000 hake.

Sch. Ramona, 200 haddock, 9000 cod.

Sch. Annie Perry, 30,000 haddock, 4500 cod, 3000 hake.

Sch. Philip P. Manta, 10,000 haddock, 11,000 cod.

Sch. Frank Munroe, 24 swordfish.

Sch. Helen B. Thomas.

Sch. Julia Costa, 8000 haddock, 2000 cod, 3000 hake.

Sch. Yankee, 15,000 haddock, 8000 cod, 1500 hake, 500 pollock.

Sch. Azorian, 3 swordfish.

Sch. Marian, 5 swordfish.

Sch. Boyd and Leeds, 800 haddock, 14,000 cod, 200 pollock.

Sch. Yakima, 35,000 haddock, 6000 cod, 13,000 hake.

Sch. Mattakesett, 27,000 haddock, 3500 cod, 6000 hake.

Sch. Flora Nickerson, 50,000 haddock, 4500 cod, 2000 hake.

Sch. Motor, 13 swordfish.

Sch. Matchless, 50,000 haddock, 5000 cod, 3000 hake.

From Portland 120 bbls. fresh mackerel.

Haddock, \$.90 to \$1; large cod, \$2.50 to 3; market cod, \$1.75; hake, \$1.25; pollock, \$1.50; swordfish, 10 cts. per lb; mackerel 19 cts. each

Mackerel Notes.

The mackerel have been scarce the past week off Portland and the fishermen attribute the scarcity to the fact that there has been so much heavy firing of the guns at the government fortifications.

The fishermen say that mackerel and swordfish are the most sensitive fish that inhabit these waters and the slightest noise will scare them. The captain of the Dixie in speaking of the scarcity of the mackerel says that when the concussion of the fortification guns is sufficient to shake up a vessel in good shape when 16 miles from the guns, he is not surprised that the fish have sought a more quiet locality.

It is said by fishermen that last year when the United States government was making tests with its heavy armament off Block Island, the firing scared off the fish so that they were very scarce during and after the firing.

Sch. Saladin was at Boothbay Harbor yesterday with 75 barrels of fresh mackerel. They were shipped to John Nagle & Co. and brought 18 cents apiece today.

The fare of sch. Harry G. French sold to John Pew & Son and Slade Gorton & Co. at \$14.50 per barrel.

The netters landed 50 barrels of fresh mackerel at Portland yesterday.

Schs. Massasoit and Dixie were at Portland yesterday, the latter had 400 pounds of mackerel, seined ten miles off Cape Elizabeth.

Steamer Alice M. Jacobs sailed from Boothbay Harbor, Me., yesterday.

LARGEST FOR YEARS.

Monster Catch of Albicore off Provincetown.

For a month or more horse mackerel have been very plentiful in Cape Cod bay, some of them of unusually great size. The horse mackerel have given place to albacore (horse mackerel that have not attained adult growth), and the waters appear to be full of the species. The fish caught run from 25 to 100 pounds, and were mostly caught in weirs.

The gasoline boat Henry James captured 10, the James Lewis 33, the White Bar 36, the Harbor Bar 45, the Laura 60, the Bradley Atwood 65, the Conwell Brothers' 87, the George Leslie 95, and it was reported that one of the weirs off Pond Village contained a lot estimated to weigh 5000 pounds.

Yesterday's catch of albacore was the largest there for years. The school extends all along the Provincetown and Truro shore line, being caught in traps 10 miles away.

Only a few years ago this sort of fish food was quite unsalable. Today a limited market for the product exists, but fishermen generally would be glad if the species would absent itself from these waters for all time, as they drive away more valuable fish.

The big catch was marketed at Boston on Monday and the fish met with a ready sale to Italians, who esteem it greatly as an article of food.

The American trade has no use for the albacore as a food, but the Italians continually watch the fish brought in to T wharf, and hail a catch of albacore with great joy.

The local Italian dealers were notified, and for two days the upper ends of T wharf have been populated with the crowd of tanned, grizzly sons of Italy, who have spent their time chattering and gesticulating to the great amusement of the lookers-on.

The buyers consist of three or four of the leading Italians, and they buy for the whole number of Italians who have a market for the fish. Then the purchase is divided proportionately, and it is this division that results in the long-winded arguments.

The albacore are shipped all over the country, some of the present catch being tagged for Cincinnati and Cleveland.

ANOTHER BIG STOCK.

Sch. Navahoe Adds to Her Already Fine Record.

Sch. Navahoe, Capt. Martin Welch, stocked \$5870.07 as the result of her recent seining trip, the crew sharing \$145.40. This gives Capt. Welch a stock of \$20,000 thus far this season.

BIG CATCH OF ALBACORE.

Boston, Sept. 16.—An interesting incident to fishermen is a catch of 1000 albacore, the largest in nearly 10 years, landed here from the Provincetown and Truro weirs. An albacore is an undersized horse mackerel, weighing from 20 to 50 pounds, and is a favorite article of food among Italians.